Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (currently amended) A maltitol solution comprising 62 to 68% by weight solids and 32 to 38% by weight water, wherein the solids comprise:

(a) 85 to 99% by weight maltitol;

(b) 0.1 to 7% by weight sorbitol;

(c) 0.1 to 6 % by weight ~~HP 3 compounds~~ hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight ~~HP 4+ compounds~~ hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

2. (currently amended) A method of making the maltitol solution of claim 1, wherein said method comprises the steps of:

(a) subjecting a feedstock comprising water, maltose and glucose to a hydrogenation reaction at temperatures of 100 to 190 °C under a hydrogen atmosphere at a pressure of greater than 200 psig in the presence of a hydrogenation catalyst and a reaction promoter comprising magnesium powder to produce a product comprising water, maltitol, sorbitol, ~~HP 3 compounds and HP 4+ compounds~~ hydrogenated trisaccharides, hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides; and

(b) subjecting the product of step (a) to an ion exchange step and an evaporation step, wherein said ion exchange step comprises a cation exchange and an anion exchange.

3. (new) A maltitol solution comprising 55 to 70% by weight solids and 30 to 45% by weight water, wherein the solids comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.1 to 3% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

4. (new) The maltitol solution of claim 3, wherein the maltitol solution comprises 62-70% by weight solids and 30 to 38% by weight water, wherein the solids comprise:

(a) 96 to 99% by weight maltitol;

(b) 0.1 to 3% by weight sorbitol;

(c) 0.1 to 3 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

5. (new) The maltitol solution of claim 3, wherein the maltitol solution comprises 62-70% by weight solids and 30 to 38% by weight water, wherein the solids comprise:

(a) 96 to 97% by weight maltitol;

(b) 0.1 to 3% by weight sorbitol;

(c) 0.1 to 3 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

6. (new) The maltitol solution of claim 3, wherein the maltitol solution comprises 62-70% by weight solids and 30 to 38% by weight water, wherein the solids comprise:

(a) 94.2 to 97% by weight maltitol;

(b) 0.5 to 5% by weight sorbitol;

(c) 0.1 to 3 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

7. (new) The maltitol solution of claim 3, wherein the maltitol solution comprises 62-70% by weight solids and 30 to 38% by weight water, wherein the solids comprise:

(a) 94.2 to 95.9% by weight maltitol;

(b) 0.5 to 5% by weight sorbitol;

(c) 0.5 to 4% by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

8. (new) The maltitol solution of claim 1, wherein the solids comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.5 to 3% by weight sorbitol;

(c) 0.1 to 4% by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

9. (new) The maltitol solution of claim 1, wherein the solids comprise:

(a) 94.2 to 97% by weight maltitol;

(b) 0.5 to 5% by weight sorbitol;

(c) 0.5 to 4% by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

10. (new) A maltitol solution comprising dissolved solids and water, wherein the solids comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.1 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

11. (new) The maltitol solution of claim 10, wherein the solids comprise:

(a) 94.2 to 97% by weight maltitol;

(b) 0.5 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

12. (new) The maltitol solution of claim 10, wherein the solids comprise:

(a) 96 to 99% by weight maltitol;

(b) 0.5 to 3% by weight sorbitol;

(c) 0.1 to 3 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

13. (new) The maltitol solution of claim 10, wherein the solids comprise:

(a) 94.2 to 95.9% by weight maltitol;

(b) 0.5 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

14. (new) A hard candy, soft candy, syrup, pastry, cookie, granola bar, energy bar, icing or savory sauce containing a maltitol solution comprising dissolved solids and water, wherein the solids of the maltitol solution comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.1 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

15. (new) A coating on a confectionary or pharmaceutical product that is made from a maltitol solution comprising dissolved solids and water, wherein the solids of the maltitol solution comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.1 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

16. (new) An oral care product that contains a maltitol solution comprising dissolved solids and water, wherein the solids of the maltitol solution comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.1 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

17. (new) A cream or lotion that contains a maltitol solution comprising dissolved solids and water, wherein the solids of the maltitol solution comprise:

(a) 94.2 to 99% by weight maltitol;

(b) 0.1 to 5% by weight sorbitol;

(c) 0.5 to 4 % by weight hydrogenated trisaccharides; and

(d) 0.1 to 3 % by weight hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides.

18. (new) A method of making the maltitol solution of claim 1, wherein said method comprises the steps of:

(a) subjecting a feedstock comprising water, maltose and glucose to a hydrogenation reaction at temperatures of 100 to 190 °C under a hydrogen atmosphere at a pressure of greater than 200 psig in the presence of a hydrogenation catalyst and a reaction promoter comprising magnesium powder to produce a product comprising water, maltitol, sorbitol, hydrogenated trisaccharides, hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides;

(b) subjecting the product of step (a) first to a cation exchange and then subsequently to an anion exchange; and

(c) subjecting the product of step (b) to an evaporation step.

19. (new) A method of making the maltitol solution of claim 1, wherein said method comprises the steps of:

(a) subjecting a feedstock comprising water, maltose and glucose to a hydrogenation reaction at temperatures of 100 to 190 °C under a hydrogen atmosphere at a pressure of greater than 200 psig in the presence of a hydrogenation catalyst and a reaction promoter comprising magnesium powder to produce a product comprising water, maltitol, sorbitol, hydrogenated

trisaccharides, hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides;

(b) subjecting the product of step (a) first to a cation exchange, second to an anion exchange and third to a mixed cation and anion exchange; and

(c) subjecting the product of step (b) to an evaporation step.

20. (new) A method of making the maltitol solution of claim 10, wherein said method comprises the steps of:

(a) subjecting a feedstock comprising water, maltose and glucose to a hydrogenation reaction at temperatures of 100 to 190 °C under a hydrogen atmosphere at a pressure of greater than 200 psig in the presence of a hydrogenation catalyst and a reaction promoter comprising magnesium powder to produce a product comprising water, maltitol, sorbitol, hydrogenated trisaccharides, hydrogenated tetrasaccharides and hydrogenated polysaccharides higher than tetrasaccharides; and

(b) subjecting the product of step (a) to an ion exchange step and an evaporation step, wherein said ion exchange step comprises a cation exchange and an anion exchange.